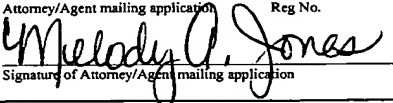


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**REDUCED FAT LIPID-BASED FILLINGS**

James Earl Trout  
Dennis Paul Kirkpatrick

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**ABSTRACT**

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Creamy, reduced fat, low-moisture lipid-based fillings. The fillings comprise: (a) at least about 20% non-digestible lipid; and (b) from about 0.5% to about 35% crystallizing lipid. The fillings can additionally comprise other suitable optional ingredients. The filling has a water activity of less than about 0.6 and has at least about 20% less digestible fat than a comparable full-fat lipid-based filling. In one embodiment, a cheese filling comprises: (a) from about 20% to about 60% non-digestible lipid; (b) from about 0.5% to about 35% crystallizing lipid; (c) from about 20% to about 75% dehydrated cheese powder; and (d) from about 0% to about 55% bulking agent. The fillings can be used with any suitable substrate, but are especially suitable for use in random packed food products, especially sandwich biscuits. Sandwich biscuits made with the fillings adhere well to the biscuits so that the sandwich biscuits are not misaligned, smeared, or subject to splitting or decapping in production or after storage.